

event menu



Breakfast Buffet

(minimum of 25 guests)

Served 7 a.m.-12 p.m.

Chilled fruit juice
Sliced fresh fruit display
Assortment of fresh pastries and muffins
Sliced potato home fries
Coffee, fresh brewed tea

Entrée (choice of 1)

- French toast
- Buttermilk pancakes
- Scrambled eggs
- Vegetable frittata

Side (choice of 1)

- Sweet sausage
- Canadian bacon
- Applewood smoked bacon

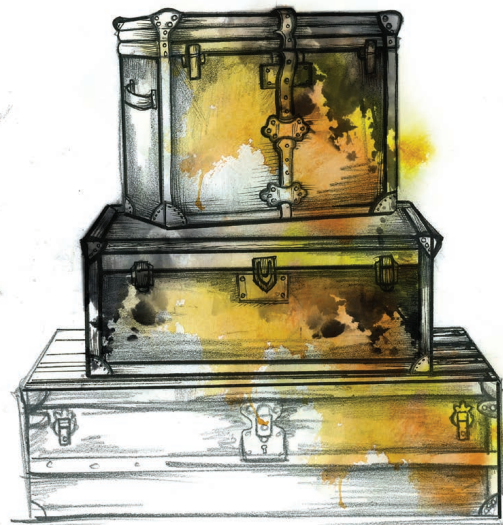
Brunch Option

add choice of 1 chicken entrée and 1 salad

Omelet Station

live-action station, **chef fee**

Made to order with your choice of mushrooms, onions, peppers, spinach, ham, sausage, and cheese



Luncheon Entrées

(minimum of 30 guests)

Served 11 a.m.-3 p.m.

Three-Course Menu includes choice of salad & entrées, chef's choice of accompaniments, rolls & butter, choice of one dessert, freshly brewed Colombian coffee, assorted teas & soft drinks

Salad

(choice of 1)

- Market Green Salad** english cucumbers, cherry tomatoes, red onion, raspberry vinaigrette
- Classic Caesar Salad** romaine lettuce, parmesan-anchovy dressing, garlic croutons

Entrées

(choice of 2, plus vegetarian option.)

- Grilled Salmon** grain mustard cream sauce
- Flounder Filled with Jumbo Lump Crab** white wine cream sauce
- Chicken Marsala** grilled chicken breast, wild mushrooms, marsala cream
- Grilled Chicken Breast** lemon cream, capers, sun-dried tomatoes
- Rosemary Garlic Pork Loin** pan gravy
- Braised Boneless Shortribs** aromatic vegetables, red wine
- Grilled Filet Mignon** 2 4oz. beef medallions, red wine sauce (additional \$5)
- Market Vegetable Penne Pasta** julienne vegetables, vodka cream sauce

Dessert

(choice of 1)

- Carrot cake
- Chocolate layer cake
- Lemon meringue pie
- Dutch apple pie a la mode
- Ice cream

Traditional Lunch Buffet

(minimum of 40 guests)

Served 11 a.m.–3 p.m.

Includes choice of salad, pasta, & entrées, chef's choice of accompaniments, rolls & butter, chef's dessert display, freshly brewed Colombian coffee, assorted teas & soft drinks

Salad (choice of 1)

- Market Green Salad** english cucumbers, cherry tomatoes, red onion, raspberry vinaigrette
- Classic Caesar Salad** romaine lettuce, parmesan-anchovy dressing, garlic croutons

Pasta (choice of 1)

- Farfalle
- Penne
- Rigatoni
- Orecchiette

Sauce (choice of 1)

- Marinara
- Alfredo
- Tomato-cream sauce
- Green herb pesto

Entrées (choice of 2)

- Oven Roasted Salmon** grain mustard cream sauce
- Chicken Marsala** grilled chicken breast, wild mushrooms, marsala cream
- Grilled Chicken Breast** "hunter style" tomato demi-glace, mushrooms
- Herb Roasted Turkey Breast** pan gravy
- Rosemary Garlic Pork Loin** pan gravy
- Slow Roasted Pot Roast** julienne vegetables, pan jus

All deposits are nonrefundable and are required to reserve a date. A guaranteed number of guests with entrée selections must be finalized 10 days in advance. Menu selections must be finalized 30 days prior to the function. All prices are subject to 6% sales tax and a 20% service charge. Prices are effective April 1, 2017 and subject to change without notice. The Commonwealth of Pennsylvania suggests that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Dinner Entrées

(minimum of 30 guests)

Three-Course Menu choice of salad, entrées, & accompaniments, rolls & butter, choice of one dessert, freshly brewed Colombian coffee, assorted teas & soft drinks

Salad (choice of 1)

- Market Green Salad** english cucumbers, cherry tomatoes, red onion, raspberry vinaigrette
- Classic Caesar Salad** romaine lettuce, parmesan-anchovy dressing, garlic croutons
- The Wedge** iceberg lettuce, cherry tomatoes, red onion, smoked bacon, crumbled blue cheese

Entrées (choice of 3, plus choice of vegetarian option)

- Grilled Salmon** grain mustard cream sauce
- Flounder Filled with Jumbo Lump Crab** lemon cream sauce
- Basil Marinated Jumbo Shrimp** remoulade sauce
- Herb Crusted Chilean Sea Bass** Dijon mustard, herb bread crumbs
- Jumbo Lump Crab Cakes** roasted red pepper remoulade
- Chicken Marsala** frenched chicken breast, wild mushrooms, marsala cream
- "Hunter Style" Chicken** tomato demi-glace, mushrooms
- Chicken Bruschetta** breaded chicken breast, diced tomatoes, fresh mozzarella, balsamic reduction, basil
- Filet Mignon** 8 oz.
- Black Angus New York Strip** 12 oz.
- Black Angus Rib-Eye** 12 oz.
 - Steaks served with choice of 1 sauce (red wine – peppercorn – bearnaise)
- Market Vegetable Penne Pasta** julienne vegetables, vodka cream sauce
- Zucchini Filled with Quinoa**

Accompaniments (choice of 2)

- Sautéed broccolini with olive oil, garlic
- Sautéed green beans, julienne red peppers
- Sautéed baby carrots, herb butter
- Roasted asparagus, white wine
- Herb roasted potatoes
- Yukon gold mashed potatoes
- Rice pilaf with fresh herbs, butter

Dessert (choice of 1)

- Carrot cake
- Chocolate layer cake
- Lemon meringue pie
- Dutch apple pie a la mode
- Ice cream

Traditional Dinner Buffet

(minimum of 40 guests)

Includes salad, pasta, entrées, choice of accompaniments, rolls & butter, chef's dessert display, freshly brewed Colombian coffee, assorted teas & soft drinks

Salads

- Market Green Salad** english cucumbers, cherry tomatoes, red onion, raspberry vinaigrette
- Classic Caesar Salad** romaine lettuce, parmesan-anchovy dressing, garlic croutons

Pasta (choice of 1)

- Farfalle
- Penne
- Rigatoni
- Orecchiette

Sauce (choice of 1)

- Marinara
- Alfredo
- Tomato-cream sauce
- Green herb pesto

Entrées (choice of 2)

- Grilled Salmon** grain mustard cream sauce
- Jumbo Shrimp** tomato, garlic, white wine, butter
- Chicken Marsala** chicken breast, wild mushrooms, marsala cream
- Grilled Chicken Breast** "hunter style" tomato demi-glace, mushrooms
- Herb Roasted Turkey Breast** pan gravy
- Rosemary Garlic Pork Loin** pan gravy
- Smithfield Virginia Ham** pineapple bourbon glaze
- Slow Roasted Pot Roast** julienne vegetables, pan jus
- Beef Bourguignon** beef tenderloin, onions, garlic, mushrooms, red wine

Accompaniments (choice of 2)

- Sautéed broccolini with olive oil, garlic
- Sautéed green beans, julienne red peppers
- Sautéed baby carrots, herb butter
- Roasted asparagus, white wine
- Herb roasted potatoes
- Yukon gold mashed potatoes
- Rice pilaf with fresh herbs, butter

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